

Zucchini-Feta Pancakes

These wonderful, tasty pancakes are so versatile and help use up some of those zucchinis that seem to take over the garden by mid summer. In this picture I have layered them with thick slices of fresh tomato and topped them with a poached egg. I dressed the plate with a little chunky roasted tomato sauce first. But the options are endless. If you have a lot of basil, use basil instead of the mint, layer with tomatoe slices and top with a little pesto thinned with sour cream. Or make them small, for appetizers, using dill instead of mint, top with a dallop of creme fraiche a little piece of smoked salmon and a tiny piece of fresh dill. Try goat cheese instead of feta. Use your imagination, the options are limitless!

4 cups packed grated zucchini

4 eggs, separated

1 heaping cup finely-crumbled feta cheese 1/2 cup minced scallions

3/4 tsp. dried mint (or 1 Tbs. fresh, or substitute dry or fresh dill)

Salt and black pepper

1/3 cup flour

Butter for frying

Sour cream or yogurt for topping

Place the grated zucchini in a colander or bowl, salt it lightly and let stand 15 minutes. Drain well, wrap in a towel and squeeze out all excess water. OR instead, put handfuls of shredded zucchini in a piece of cheese cloth, squeeze out all the moisture place in a bowl and fluff with a fork. It is very important to get out a lot of moisture. If you don't, your pancakes will stick to the pan.

Combine squeezed zucchini, egg yolks, scallions, flour and spices. Mix well. (You can do this a little ahead of time.)

Beat the egg whites until they form soft peaks. Fold into the first

mixture.

Fry in butter, (I use olive oil) on both sides, until golden and crisp. Serve topped with sour cream or yogurt.

Source: Moosewood Cookbook by Mollie Katzen